



Attorney Docket No. G2675-907658

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Patent Application of:

First Named Inventor: W. Denver Christopher

Art Unit: 1618

Appln. No.: 10/062,561

Examiner: J. Vu

Filed: February 5, 2002

Confirmation No.: 1930

For: Method and Composition for Diminishing
Loss of Color in Flavors and Fragrances

* * *

RE-SUBMISSION OF BRIEF ON APPEAL

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Sir:

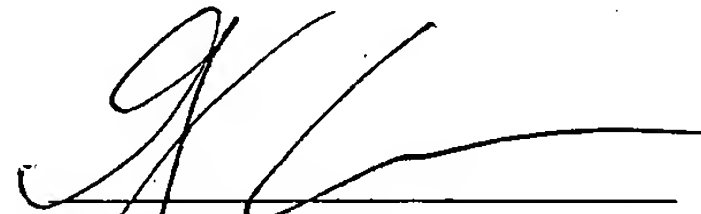
The following Re-Submission of Brief on Appeal is submitted in response to the
Notification of Non-Compliant Appeal Brief mailed October 9, 2007.

It is noted that the Patent Appeals Specialist checked Boxes 4 and 10 on PTOL-462
(Rev. 7-05). A revised Brief containing the required concise explanation of the subject matter
defined in each of the independent claims involved in the appeal, referring to the specification
by page and line number, is submitted herewith in triplicate. In addition, the revised Brief
corrects the identification of the rejected claims under the headings STATUS OF CLAIMS and
GROUNDS OF REJECTION TO BE REVIEWED ON APPEAL, corrects the information
under the heading STATUS OF AMENDMENTS, corrects the listing of claims under the
heading APPENDIX OF CLAIMS ON APPEAL – SERIAL NO. 10/062,561, and provides the
proper order of items as required under 37 CFR 41.37(c)(1).

The appeal brief fee of \$250.00 was previously paid on September 22, 2005.

The Commissioner is hereby authorized to charge to Deposit Account No. 50-1165 (G2675-907658) any fees under 37 C.F.R. §§ 1.16 and 1.17 that may be required by this paper and to credit any overpayment to that Account. If any extension of time is required in connection with the filing of this paper and has not been separately requested, such extension is hereby requested.

Respectfully submitted,



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REAL PARTY IN INTEREST

The real party in interest herein is the Citrus & Allied Essences Ltd.

RELATED APPEALS AND INTERFERENCES

There are no related appeals or interferences related to the invention of the appealed claims.

STATUS OF CLAIMS

The above-captioned application was filed with original claims 1-22. This is an appeal from the final rejection of claims 1, 3-6, 8-11, 13-17, and 19-22, all of the claims remaining in the application. Claims 2, 7, 12, and 18 have been canceled.

STATUS OF AMENDMENTS

No amendments have been filed subsequent to the final Office Action, mailed April 22, 2005. An Amendment was filed August 19, 2004, in response to an Office Action mailed May 19, 2004.

SUMMARY OF THE CLAIMED SUBJECT MATTER

Claims are directed to preventing or diminishing the loss of color in products produced by the food, fragrance, and flavor industry. Specifically, claims are directed to flavor and/or fragrance stabilizing compositions, methods of stabilizing flavor and/or fragrance compositions, and articles containing the compositions based on the Labiatae family of plants, primarily rosemary. Four independent claims are pending: claims 1, 6, 11, and 17.

Claim 1 is directed to a fragrance or flavor composition consisting of a fragrance effective amount of a fragrance compound, a flavor effective amount of a flavor compound or mixture thereof and an amount of a natural antioxidant that is substantially inert with respect to the fragrance compound, flavor compound or mixture thereof in an amount sufficient to substantially stabilize the fragrance or flavor composition against color degradation. The fragrance compound and/or flavor compound contains at least one color component sensitive to electromagnetic radiation and the natural antioxidant is an extract of a member of the family Labiatae or an active antioxidant ingredient thereof. Further description is provided in the specification as filed. See, for example, page 1 (lines 20-22) through page 2 (lines 1-7), page 2 (lines 9-14), page 4 (lines 21-23), and page 6 (lines 1-7) of the as-filed specification.

Claim 6 is directed to a method for stabilizing a fragrance or flavor composition against color degradation, the fragrance or flavor composition comprising a fragrance effective amount of a fragrance compound, a flavor effective amount of a flavor compound or mixture thereof, the method comprising the step of incorporating a stabilizing amount of a natural antioxidant in the composition. The fragrance compound and/or flavor compound contains at least one color component sensitive to electromagnetic radiation and the natural antioxidant is an extract of a member of the family Labiatae or an active antioxidant ingredient thereof. Further description is provided in the specification as filed. See, for example, page 1 (lines 20-22) through page 2 (lines 1-7), page 2 (lines 15-19), page 4 (lines 21-23), and page 6 (lines 1-7) of the as-filed specification.

Claim 11 is directed to a method of using a fragrance or flavor composition, the fragrance or flavor composition comprising a fragrance effective amount of a fragrance compound, a flavor effective amount of a flavor compound or mixture thereof and an amount

of a natural antioxidant that is substantially inert with respect to the fragrance compound, flavor compound or mixture thereof in an amount sufficient to substantially stabilize the fragrance or flavor composition against color degradation, comprising forming a composition containing an effective amount of the composition with a suitable carrier. The fragrance compound and/or flavor compound contains at least one color component sensitive to electromagnetic radiation and the natural antioxidant is an extract of a member of the family Labiatae or an active antioxidant ingredient thereof. Further description is provided in the specification as filed. See, for example, page 1 (lines 20-22) through page 2 (lines 1-7), page 2 (lines 20-24) through page 3 (lines 1-3), page 4 (lines 21-23), and page 6 (lines 1-7) of the as-filed specification.

Claim 17 is directed to an article of manufacture comprising a carrier having a fragrance or flavor composition incorporated therein wherein the fragrance or flavor composition comprises a fragrance effective amount of a fragrance compound, a flavor effective amount of a flavor compound or mixture thereof and an amount of a natural antioxidant that is substantially inert with respect to the fragrance compound, flavor compound or mixture thereof in an amount sufficient to substantially stabilize the fragrance or flavor composition against color degradation. The fragrance compound and/or flavor compound contains at least one color component sensitive to electromagnetic radiation and the natural antioxidant is an extract of a member of the family Labiatae or an active antioxidant ingredient thereof. Further description is provided in the specification as filed. See, for example, page 1 (lines 20-22) through page 2 (lines 1-7), page 3 (lines 4-10), page 4 (lines 21-23), and page 6 (lines 1-7) of the as-filed specification.

GROUND OF REJECTION TO BE REVIEWED ON APPEAL

Claims 1, 3-6, 8-11, 13-17, and 19-22, stand finally rejected under 35 USC 103(a) as unpatentable over the combination of Chang et al. (U.S. Patent 3,950,266), Todd et al. (U.S. Patent 5,079,016) and Bank et al. (U.S. Patent 6,306,450).

ARGUMENTS

The Examiner states that Chang et al.

“--- discloses natural antioxidant stabilizing flavor composition and preventing deterioration of oils and fats in food products---”

The reference to Chang does not mention color-stabilization and is limited to the treatment of oils and fats wherein color-stabilization is usually not a factor. The present claims are drawn to the stabilization of fragrance and/or flavor compounds having at least one color component sensitive to electromagnetic radiation against color degradation. Thus, the claims specify “an amount (of stabilizer) sufficient to substantially stabilize said fragrance or flavor composition against color degradation”. Since Chang does not disclose the stabilization of anything against color degradation and, further, since the only materials disclosed by Chang are fats and oils that do not contain color components sensitive to electromagnetic radiation, the reference cannot be said to suggest the claimed invention.

The limitation in the claims, “in an amount sufficient to substantially stabilize said fragrance or flavor composition against color degradation” cannot be ignored in evaluating the claims in light of the disclosure of Chang et al. Apparently, the Examiner is of the opinion that the claims are suggested by Chang on the ground that both are directed to compositions containing similar ingredients and that the only difference between the two is the intended use

recited in the claim. It is respectfully submitted that another difference exists between the two.

Thus, whereas Chang describes compositions comprising similar compositions, the present claims are drawn to compositions stabilized against color degradation, a utility not disclosed by Chang.

More importantly, Chang does not disclose an “an amount sufficient to substantially stabilize (anything) against color degradation”. Inasmuch as the latter is an essential element of the invention and is a positive limitation recited in the claim, it is not seen how the claim can be rejected over prior art that does not disclose or remotely suggest the same.

Any attempt by the Examiner to simply state that an “intended use” limitation is not a positive limitation for purposes of distinguishing a claim over a reference, however, overlooks the recitation in the claims of an amount of the stabilizer effective to render the composition stable against color degradation. Since Chang does not specify the amount of the stabilizer necessary to guard against color degradation, it cannot be said to disclose or suggest the claimed composition.

Thus, the body of each of the claims defines an “an amount” of the stabilizer sufficient to impart color stability. This is a limitation of the claims which cannot be ignored. The Examiner will not be able to demonstrate that Chang is even aware that the stabilizers disclosed therein possess this utility much less teach an amount required to produce the desired effect.

Attention is also directed to the decision in *Ex parte Skuballa*, 12 USPQ2d 1570 (PTOBPAI, 1989) which acknowledges that the phrase “effective amount” is a critical limitation in a claim having a definite meaning which cannot simply be ignored. Chang does not recognize the color stabilization effect stated in the claims and does not disclose the

effective amounts for producing this result. Therefore the intended use language of the claims and the effective amounts recited in the claim are material to the structural difference between the claimed invention and the prior art necessary to patentably distinguish the claimed invention from the prior art.

It is, of course, also well settled in the law that a reference must enable the practice of a claimed invention before it can be said to disclose or suggest the invention. *In re Legrice*, 133 USPQ 365; *Phillips v. Ladd*, 138 USPQ 421; *Dupont v. Ladd*, 140 USPQ 297; *In re Brown*, 141 USPQ 245; *In re Foster*, 145 USPQ 166; *In re Dow*, 5 USPQ2d 1529. Since the present claims specify amounts of the compounds effective for color stabilization, for example, and the reference relied upon sets forth no such amounts it cannot be said to anticipate the invention. It is also well settled that “a prior art reference must teach one of ordinary skill in the art to make or carry out the claimed invention without undue experimentation” (*Minnesota Mining and Manufacturing Co. v. Chemique, Inc.* 303 F3d 1294, 64 USPQ2d 1270 (Fed. Cir. 2002)).

In *In re Wands*, 858 F2d 721, 8 USPQ2d 1400 (Fed. Cir. 1998), it is stated that the factual premises of enablement in a prior art reference may include the following:

- (1.) the quality of experimentation necessary;
- (2.) the amount of direction and guidance given;
- (3.) the nature of the invention;
- (4.) the state of the prior art;
- (5.) the relative skill of those in the art;
- (6.) the predictability or unpredictability of the art; and
- (7.) the breadth of the claims.

It is readily apparent that Chang fails on all seven counts to qualify as an enabling disclosure of the claimed invention since the specified amounts of the stabilizer are not set forth. See also *In re Grose*, 201 USPQ 57, and *In re Wiggins*, 179 USPQ 421.

Attention is also directed to the decision in *Elan Pharmaceuticals Inc. v. Mayo Foundation for Medical Education and Research*, 68 USPQ2d 1373 (CAFC, Nov., 2003) wherein the CAFC held that the disclosure of an assertedly anticipating prior art reference must be adequate to enable possession of desired subject matter, and a reference that merely names or describes the desired subject matter thus does not anticipate it if the subject matter cannot be produced without undue experimentation, stating:

*“---To serve as an anticipating reference, the reference must enable that which it is asserted to anticipate. ‘A claimed invention cannot be anticipated by a prior art reference if the allegedly anticipatory disclosures cited as prior art are not enabled.’ [Amgen, Inc. v. Hoechst Marion Roussel, Inc., 314 F.3d 1313, 1354, 65 USPQ2d 1385, 1416 (Fed. Cir. 2003). See Bristol-Myers Squibb v. Ben Venue Laboratories, Inc., 246 F.3d 1368, 1374, 58 USPQ2d 1508, 1512 (Fed. Cir. 2001) (‘To anticipate the reference must also enable one of skill in the art to make and use the claimed invention.’); PPG Industries, Inc. v. Guardian Industries Corp., 75 F.3d 1558, 1566, 37 USPQ2d 1618, 1624 (Fed. Cir. 1996) (‘To anticipate a claim, a reference must disclose every element of the challenged claim and enable one skilled in the art to make the anticipating subject matter.’) ---Enablement requires that ‘the prior art reference must teach one of ordinary skill in the art to make or carry out the claimed invention without undue experimentation.’ [Enzo Biochem, Inc. v. Calgene, Inc., 188 F.3d 1362, 1369, 52 USPQ2d 1129, 1134 (Fed. Cir. 1999) (‘Whether undue experimentation would have been required to make and use an invention, and thus whether a disclosure is enabling under 35 U.S.C. § 112, 11, is a question of law that we review de novo, based on underlying factual inquiries that we review for clear error.’)]. (See also) *In re Goodman*, 29 USPQ2d 2010, 2015 (Fed. Cir. 1993). --- The principles underlying application of the criteria of enablement to the content of the prior art were discussed in *In re Donohue*, 766 F.2d 531, 226 USPQ 619 (Fed. Cir. 1985): ‘It is well settled that prior art under 35 U.S.C. § 102(b) must sufficiently describe the claimed invention to have placed the public in possession of it. Such possession is effected if one of ordinary skill in the art could have combined the publication's description of the invention with his own knowledge to make the claimed invention. Accordingly, even if the claimed invention is disclosed in a printed publication, that disclosure will not suffice as prior art if it is not enabling. It is*

not, however, necessary that an invention disclosed in a publication shall have actually been made in order to satisfy the enablement requirement.’ Id. at 533, 226 USPQ at 621. *See also In re Borst*, 345 F.2d 851, 855, 145 USPQ 554, 557 (CCPA 1962) (‘the disclosure must be such as will give possession of the invention to the person of ordinary skill. Even the act of publication or the fiction of constructive reduction to practice will not suffice if the disclosure does not meet this standard.’). ---*The determination of what level of experimentation is "undue," so as to render a disclosure non-enabling, is made from the viewpoint of persons experienced in the field of the invention. See Enzo Biochem, supra: ‘The determination of what constitutes undue experimentation in a given case requires the application of a standard of reasonableness, having due regard for the nature of the invention and the state of the art.’ In re Wands*, 8 USPQ2d 14001 (Fed. Cir. 1988). *In Wands the court observed that ‘[t]he test is not merely quantitative, since a considerable amount of experimentation is permissible, if it is merely routine, or if the specification in question provides a reasonable amount of guidance with respect to the direction in which the experimentation should proceed’* quoting *In re Jackson*, 217 USPQ 804, 817---”

Clearly, the weight of authority supports the proposition that a reference that does not enable one skilled in the art to possess what is allegedly disclosed does not disclose it within the meaning of the patent laws. Since Chang does not enable a composition containing the critical amounts of stabilizer, the reference cannot be said to suggest, either expressly or inherently, the claimed invention. Stated differently, a nonenabled disclosure cannot be said to suggest anything.

Since, therefore, Applicants have established the “effective amount” of stabilizer to enhance color stability as a critical “structural difference” between the present claims and Chang, the latter is not effective as a reference, even when combined with the secondary references.

Todd also requires the presence of a “non-ionic surface active agent” to achieve color stabilization. Todd et al state at column 2, lines 13-23 and lines 63-69, respectively:

“---The heart of the invention lies in the totally unexpected effect which certain, but not all, emulsifiers have upon the stability of these pigments. As described hereinafter, these emulsifiers are not antioxidants, and indeed may have a slight

pro-oxidant effect when added to vegetable oils. Accordingly, the stabilizing effect must be attributed to an unknown mechanism, such as inhibition of electron transfer in the pigment when it quenches singlet oxygen, which then renders it more immune to the attack of oxygen---";

and

"---The stability of annatto, tomato, carrot, marigold, and synthetic carotenoid pigments, when subjected to oxidative and thermal stress, is markedly increased by admixing them with certain emulsifiers, which emulsifiers are not antioxidants but rather affect the stability of the pigments in some other, unknown, manner---".

Obviously, Todd et al teach away from the present invention which does not rely on the presence of surface active agents to achieve color stabilization. Moreover, the claims have been amended to exclude the surface active agents disclosed by Todd et al as critical the invention disclosed thereby.

Bank does not discuss color-stabilization and does not disclose the amounts of stabilizer to achieve such an effect. Accordingly, for the reasons discussed above, Bank is not effective as a reference.

The above-discussed fatal deficiencies of the individual references are not cured by combining the disparate teachings thereof to arrive at the claimed invention. The Examiner must, in order to piece together the individual teachings of the reference to come up with the claimed invention, ignore limitations disclosed by the references as otherwise critical to the success of the inventions disclosed therein.

It is well settled that the prior art must suggest the desirability of combining references to reject claims. See *Ex parte Walker*, 135 USPQ 195 and *Ex parte Fleischmann*, 157 USPQ 155. In order to justify a combination of references, it is necessary not only that it be physically possible to combine them, but also that the art should contain something to suggest the desirability of doing so. The prior art cannot be combined as if appellant's invention was included therein as a part of the knowledge possessed by one of ordinary skill in the art. In

combining references, the prior art references themselves must suggest their being combined so as to render the claimed invention obvious to one skilled in the art; and resort must not be had to Applicants' own disclosure and the utilization of hindsight for the guiding hand that dictates the combination of references.

In determining the propriety of a rejection under 35 U.S.C. § 103, it is well settled that the obviousness of an invention cannot be established by combining the teachings of the prior art absent some teaching, suggestion or incentive supporting the combination. See *In re Fine*, 837 F.2d 1071, 1074, 5 USPQ2d 1596, 1598 (Fed. Cir. 1988); *Ashland Oil, Inc. v. Delta Resins and Refractorles, Inc.*, 776 F.2d 281, 297 n.24, 227 USPQ 657, 667 n.24 (Fed. Cir. 1985); *ACS Hospital Systems, Inc. v. Montefiore Hospital*, 732 F.2d 1572, 1577, 221 USPQ 929, 933 (Fed. Cir. 1984). The law is that "a case of obviousness is established when the teachings from the prior art itself would appear to have suggested the claimed subject matter to a person of ordinary skill in the art." *In re Rinehart*, 531 F.2d 1048, 1051, 189 USPQ 143, 147 (CCPA 1976). See also *In re Lalu*, 747 F.2d 703, 705, 223 USPQ 1257, 1258 (Fed. Cir. 1984) ("In determining whether a case of *prima facie* obviousness exists, it is necessary to ascertain whether the prior art teachings would appear to be sufficient to one of ordinary skill in the art to suggest making the claimed substitution or other modification.").

It is only by using Applicants' own teachings and relying upon impermissible hindsight that one versed in the art would have been led to even contemplate combining the teachings of Chang, Todd and Banks. In this regard, the authorities are unanimous in holding that it is impermissible to use the claimed invention as an instruction manual or "template" to piece together isolated disclosures and teachings of the prior art so that the claimed invention may be rendered obvious. A rejection based on § 103 must rest on a factual basis, with the facts being

interpreted without hindsight reconstruction of the invention from the prior art. In making this evaluation, the examiner has the initial duty of supplying the factual basis for the rejection he advances. He may not, because he doubts that the invention is patentable, resort to speculation, unfounded assumptions or hindsight reconstruction to supply deficiencies in the factual basis. See *In re Warner*, 379 F.2d 1011, 1017, 154 USPQ 173, 178 (CCPA 1967), cert. denied, 389 U.S. 1057 (1968). Since there is no factual basis in the prior art relied on which supports the proposed combination thereof, and it is apparent that the examiner's conclusion of obviousness is based on hindsight reconstruction of the claimed invention from isolated disparate teachings in the prior art, this ground of rejection is not sustainable.

For the reasons set forth hereinabove, a reversal of this ground of rejection is respectfully requested.

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CONCLUSION

It is respectfully requested that the final rejection of record be reversed and the application remanded to the Examiner for immediate allowance.

Respectfully submitted,

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APPENDIX OF CLAIMS ON APPEAL – SERIAL NO. 10/062,561

1. A fragrance or flavor composition consisting essentially of a fragrance effective amount of a fragrance compound, a flavor effective amount of a flavor compound or mixture thereof, said fragrance compound and/or flavor compound containing at least one color component sensitive to electromagnetic radiation, and an amount of a natural antioxidant that is substantially inert with respect to said fragrance compound, flavor compound or mixture thereof in an amount sufficient to substantially stabilize said fragrance or flavor composition against color-degradation, wherein said natural antioxidant is an extract of a member of the family Labiatae or an active antioxidant ingredient thereof.
2. (Canceled)
3. The composition of claim 1 wherein said Labiatae family member is rosemary.
4. The composition of claim 3 wherein said antioxidant ingredient of said rosemary extract is carnosic acid, carnosol, rosmanol, rosmadial, rosmarinic acid or mixtures thereof.
5. The composition of claim 1 wherein said fragrance compound, flavor compound or mixture thereof is citral, p-cymene, borneol, cinnamic alcohol, cinnamic aldehyde, dimethyl benzyl carbinol, 1-menthol, fenchyl alcohol, phenyl ethyl alcohol, o-tert-butyl cyclohexanol, 2-sec-butyl cyclohexanol, lauryl alcohol, 2-methyl undecanol, hexyl alcohol, citronellol, dihydro myrcenol, iso-amyl alcohol, tetrahydro linalool, dipropylene glycol, hexylene glycol, p-tert-butyl

cyclohexanol, phenyl hexanol, 3,3,5-trimethyl hexanol, cis-trimethyl cyclohexanol, trans-2-hexanol, bornyl methoxy cyclohexanol, ethylene tridecane dioate, amyl salicylate, dimethyl benzyl carbiny acetate, fenchyl acetate, n-hexyl salicylate, iso-bornyl acetate, o-tert-butyl cyclohexyl acetate, p-tert-butyl cyclohexyl acetate, phenyl ethyl acetate, tricyclodecenyl acetate, styrallyl acetate, methyl salicylate, allylamyl glycolate, allyl capronate, ethyl capronate, ethyl cinnamate, geranyl acetate, n-hexyl acetate, iso-amyl acetate, iso-nonyl acetate, triethyl citrate, rosephenene, dihydro mycenyl acetate, butyl-2-methyl varerate, trans-2-hexenyl acetate, dl-camphor, coumarin, pentyl cyclopentanone, iso-menthone, p-hydroxy phenyl butanone, 6-acetyl-1,1,3,4,4,6-hexamethyl tetrahydronaphthalene, ionone, p-tert-butyl cyclohexanone, o-tert-butyl cyclohexanone, 1-(2,6,6-trimethyl-1,3-cyclohexadiene-1-yl)-2-butene-1-one(Damascenone), 1-(2,6,6-trimethyl-2-cyclohexene 1-yl)-2-butene-1-one(Damascone .alpha.), 1-(2,6,6-trimethyl-1-cyclohexene-1-yl)-2-butene-1-one(Damascone .beta.), 1-(2,6,6-trimethyl-3-cyclohexene-1-yl)-2-butene-1-one (Delta Damascone), Dihydro Floriffone TD), p-mentha-8-thiol-3-one, gamma.-undecalactone, phenyl acetaldehyde dimethylacetal, octyl aldehyde, citronellal, methyl nonyl acetaldehyde, diphenyl oxide, phenyl ethyl isoamyl ether, 1,3,4,6,7,8-hexahydro-4,6,6,7,8,8-hexamethyl-cyclopenta-.gamma.-2-benzopyra n (Galaxolide), eucalyptus oil, lavender oil, lime oil, lemon oil, tangerine oil, orange oil, grapefruit oil, pineneedle oil, peppermint oil, rosemary oil, spearmint oil, d'limonene, benzaldehyde, gamma nonalactone, lactones(in general), ethyl-2-methyl butyrate, alcohols, esters of citronellol, geraniol, nerol or mixtures thereof.

6. A method for stabilizing a fragrance or flavor composition against color-degradation, said fragrance or flavor composition consisting essentially of a fragrance effective amount of a fragrance compound, a flavor effective amount of a flavor compound or mixture

thereof, said fragrance compound and/or flavor compound containing at least one color component sensitive to electromagnetic radiation, said method consisting essentially of the step of incorporating a stabilizing amount of a natural antioxidant in said composition, wherein said natural antioxidant is an extract of a member of the family Labiatae or an active antioxidant ingredient thereof.

7. (Canceled)

8. The method of claim 6 wherein said Labiatae family member is rosemary.

9. The method of claim 8 wherein said antioxidant ingredient of said rosemary extract is carnosic acid, carnosol, rosmanol, rosmadial, rosmarinic acid or mixtures thereof.

10. The method of claim 6 wherein said fragrance compound or mixture thereof is citral, p-cymene, borneol, cinnamic alcohol, cinnamic aldehyde, dimethyl benzyl carbinol, 1-menthol, fenchyl alcohol, phenyl ethyl alcohol, o-tert-butyl cyclohexanol, 2-sec-butyl cyclohexanol, lauryl alcohol, 2-methyl undecanol, hexyl alcohol, citronellol, dihydro myrcenol, iso-amyl alcohol, tetrahydro linalool, dipropylene glycol, hexylene glycol, p-tert-butyl cyclohexanol, phenyl hexanol, 3,3,5-trimethyl hexanol, cis-trimethyl cyclohexanol, trans-2-hexanol, bornyl methoxy cyclohexanol, ethylene tridecane dioate, amyl salicylate, dimethyl benzyl carbiny acetate, fenchyl acetate, n-hexyl salicylate, iso-bornyl acetate, o-tert-butyl cyclohexyl acetate, p-tert-butyl cyclohexyl acetate, phenyl ethyl acetate, tricyclodecenyl acetate, styrallyl acetate, methyl salicylate, allylamyl glycolate, allyl capronate, ethyl capronate, ethyl

cinamate, geranyl acetate, n-hexyl acetate, iso-amyl acetate, iso-nonyl acetate, triethyl citrate, rosephenene, dihydro mycenyl acetate, butyl-2-methyl varerate, trans-2-hexenyl acetate, dl-camphor, coumarin, pentyl cyclopentanone, iso-menthone, p-hydroxy phenyl butanone, 6-acetyl-1,1,3,4,4,6-hexamethyl tetrahydronaphthalene, ionone, p-tert-butyl cyclohexanone, o-tert-butyl cyclohexanone, 1-(2,6,6-trimethyl-1,3-cyclohexadiene-1-yl)-2-butene-1-one(Damascenone), 1-(2,6,6-trimethyl-2-cyclohexene 1-yl)-2-butene-1-one(Damascone .alpha.), 1-(2,6,6-trimethyl-1-cyclohexene-1-yl)-2-butene-1-one(Damascone .beta.), 1-(2,6,6-trimethyl-3-cyclohexene-1-yl)-2-butene-1-one (Delta Damascone), Dihydro Floriffone TD), p-mentha-8-thiol-3-one, gamma.-undecalactone, phenyl acetaldehyde dimethylacetal, octyl aldehyde, citronellal, methyl nonyl acetaldehyde, diphenyl oxide, phenyl ethyl isoamyl ether, 1,3,4,6,7,8-hexahydro-4,6,6,7,8,8-hexamethyl-cyclopenta-.gamma.-2-benzopyra n (Galaxolide), eucalyptus oil, lavender oil, lime oil, lemon oil, tangerine oil, orange oil, grapefruit oil, pineneedle oil, peppermint oil, rosemary oil, spearmint oil, d'limonene, benzaldehyde, gamma nonalactone, lactones(in general), ethyl-2-methyl butyrate, alcohols, esters of citronellol, geraniol, nerol or mixtures thereof, benzaldehyde or mixtures thereof.

11. A method of using a fragrance or flavor composition, said fragrance or flavor composition consisting essentially of a fragrance effective amount of a fragrance compound, a flavor effective amount of a flavor compound or mixture thereof, said fragrance compound and/or flavor compound containing at least one color component sensitive to electromagnetic radiation, and an amount of a natural antioxidant that is substantially inert with respect to said fragrance compound, flavor compound or mixture thereof in an amount sufficient to substantially stabilize said fragrance or flavor composition against color degradation,

" "

consisting essentially of forming a composition containing an effective amount of said composition with a suitable carrier, wherein said natural antioxidant is an extract of a member of the family Labiatae or an active antioxidant ingredient thereof.

12. (Canceled)

13. The method of claim 10 wherein said Labiatae family member is rosemary.

14. The method of claim 13 wherein said antioxidant ingredient of said rosemary extract is carnosic acid, carnosol, rosmanol, rosmadial, rosmarinic acid or mixtures thereof.

15. The method of claim 11 wherein said fragrance compound or mixture thereof is citral, p-cymene, borneol, cinnamic alcohol, cinnamic aldehyde, dimethyl benzyl carbinol, 1-menthol, fenchyl alcohol, phenyl ethyl alcohol, o-tert-butyl cyclohexanol, 2-sec-butyl cyclohexanol, lauryl alcohol, 2-methyl undecanol, hexyl alcohol, citronellol, dihydro myrcenol, iso-amyl alcohol, tetrahydro linalool, dipropylene glycol, hexylene glycol, p-tert-butyl cyclohexanol, phenyl hexanol, 3,3,5-trimethyl hexanol, cis-trimethyl cyclohexanol, trans-2-hexanol, bornyl methoxy cyclohexanol, ethylene tridecane dioate, amyl salicylate, dimethyl benzyl carbiny acetate, fenchyl acetate, n-hexyl salicylate, iso-bornyl acetate, o-tert-butyl cyclohexyl acetate, p-tert-butyl cyclohexyl acetate, phenyl ethyl acetate, tricyclodecenyl acetate, styrallyl acetate, methyl salicylate, allylamyl glycolate, allyl capronate, ethyl capronate, ethyl cinnamate, geranyl acetate, n-hexyl acetate, iso-amyl acetate, iso-nonyl acetate, triethyl citrate, rosephenene, dihydro mycenyl acetate, butyl-2-methyl varerate, trans-

2-hexenyl acetate, dl-camphor, coumarin, pentyl cyclopentanone, iso-menthone, p-hydroxy phenyl butanone, 6-acetyl-1,1,3,4,4,6-hexamethyl tetrahydronaphthalene, ionone, p-tert-butyl cyclohexanone, o-tert-butyl cyclohexanone, 1-(2,6,6-trimethyl-1,3-cyclohexadiene-1-yl)-2-butene-1-one(Damascenone), 1-(2,6,6-trimethyl-2-cyclohexene 1-yl)-2-butene-1-one(Damascone .alpha.), 1-(2,6,6-trimethyl-1-cyclohexene-1-yl)-2-butene-1-one(Damascone .beta.), 1-(2,6,6-trimethyl-3-cyclohexene-1-yl)-2-butene-1-one (Delta Damascone), Dihydro Floriffone TD), p-mentha-8-thiol-3-one, gamma.-undecalactone, phenyl acetaldehyde dimethylacetal, octyl aldehyde, citronellal, methyl nonyl acetaldehyde, diphenyl oxide, phenyl ethyl isoamyl ether, 1,3,4,6,7,8-hexahydro-4,6,6,7,8,8-hexamethyl-cyclopenta-.gamma.-2-benzopyra n (Galaxolide), eucalyptus oil, lavender oil, lime oil, lemon oil, tangerine oil, orange oil, grapefruit oil, pineneedle oil, peppermint oil, rosemary oil, spearmint oil, d'limonene, benzaldehyde, gamma nonalactone, lactones(in general), ethyl-2-methyl butyrate, alcohols, esters of citronellol, geraniol, nerol or mixtures thereof.

16. The method of claim 11 wherein said carrier is a food, cosmetic product, prepared food, meat, seasoning or flavoring blend.

17. An article of manufacture consisting essentially of a carrier having a fragrance or flavor composition incorporated therein wherein said fragrance or flavor composition consists essentially of a fragrance effective amount of a fragrance compound, a flavor effective amount of a flavor compound or mixture thereof, said fragrance compound and/or flavor compound containing at least one color component sensitive to electromagnetic radiation, and an amount of a natural antioxidant that is substantially inert with respect to said fragrance

compound, flavor compound or mixture thereof in an amount sufficient to substantially stabilize said fragrance or flavor composition against color degradation, wherein said natural antioxidant is an extract of a member of the family Labiatae or an active antioxidant ingredient thereof.

18. (Canceled)

19. The article of manufacture of claim 16 wherein said Labiatae family member is rosemary.

20. The article of manufacture of claim 19 wherein said antioxidant ingredient of said rosemary extract is carnosic acid, carnosol, rosmanol, rosmadial, rosmarinic acid or mixtures thereof.

21. The article of manufacture of claim 17 wherein said fragrance compound or mixture thereof is citral, p-cymene, borneol, cinnamic alcohol, cinnamic aldehyde, dimethyl benzyl carbinol, 1-menthol, fenchyl alcohol, phenyl ethyl alcohol, o-tert-butyl cyclohexanol, 2-sec-butyl cyclohexanol, lauryl alcohol, 2-methyl undecanol, hexyl alcohol, citronellol, dihydro myrcenol, iso-amyl alcohol, tetrahydro linalool, dipropylene glycol, hexylene glycol, p-tert-butyl cyclohexanol, phenyl hexanol, 3,3,5-trimethyl hexanol, cis-trimethyl cyclohexanol, trans-2-hexanol, bornyl methoxy cyclohexanol, ethylene tridecane dioate, amyl salicylate, dimethyl benzyl carbiny acetate, fenchyl acetate, n-hexyl salicylate, iso-bornyl acetate, o-tert-butyl cyclohexyl acetate, p-tert-butyl cyclohexyl acetate, phenyl ethyl acetate, tricyclodecenyl

acetate, styrallyl acetate, methyl salicylate, allylamyl glycolate, allyl capronate, ethyl capronate, ethyl cinnamate, geranyl acetate, n-hexyl acetate, iso-amyl acetate, iso-nonyl acetate, triethyl citrate, rosephenene, dihydro mycenyl acetate, butyl-2-methyl varerate, trans-2-hexenyl acetate, dl-camphor, coumarin, pentyl cyclopentanone, iso-menthone, p-hydroxy phenyl butanone, 6-acetyl-1,1,3,4,4,6-hexamethyl tetrahydronaphthalene, ionone, p-tert-butyl cyclohexanone, o-tert-butyl cyclohexanone, 1-(2,6,6-trimethyl-1,3-cyclohexadiene-1-yl)-2-butene-1-one(Damascenone), 1-(2,6,6-trimethyl-2-cyclohexene 1-yl)-2-butene-1-one(Damascone .alpha.), 1-(2,6,6-trimethyl-1-cyclohexene-1-yl)-2-butene-1-one(Damascone .beta.), 1-(2,6,6-trimethyl-3-cyclohexene-1-yl)-2-butene-1-one (Delta Damascone), Dihydro Floriffone TD), p-mentha-8-thiol-3-one, gamma.-undecalactone, phenyl acetaldehyde dimethylacetal, octyl aldehyde, citronellal, methyl nonyl acetaldehyde, diphenyl oxide, phenyl ethyl isoamyl ether, 1,3,4,6,7,8-hexahydro-4,6,6,7,8,8-hexamethyl-cyclopenta-gamma.-2-benzopyran (Galaxolide), eucalyptus oil, lavender oil, lime oil, lemon oil, tangerine oil, orange oil, grapefruit oil, pineneedle oil, peppermint oil, rosemary oil, spearmint oil, d'limonene, benzaldehyde, gamma nonalactone, lactones(in general), ethyl-2-methyl butyrate, alcohols, esters of citronellol, geraniol, nerol or mixtures thereof.

22. The article of manufacture of claim 21 wherein said carrier is a food, cosmetic product, prepared food, meat, seasoning or flavoring blend.

EVIDENCE APPENDIX

Appellant submits no additional evidence herewith.



RELATED PROCEEDINGS APPENDIX

None.